

# Breakfast Buffet

\$25 FOR ADULTS/\$15 FOR KIDS UNDER 12

## DAILY OFFERINGS

Scrambled Eggs

Sage Roasted Potatoes with Onions & Peppers

Bacon or Sausage

Yogurt & Assorted Fruit

## HOUSEMADE PASTRIES

*Rotating Offerings*

### Biscuits

farmhouse butter, honey,  
seasonal jam

### Croissants or Muffins

### Toasted English Muffins

or

### Assorted Bagels

farmhouse butter,  
preserves, marmalade

## SPECIAL OFFERINGS

*Additional rotating menu items*

### Fresh Made Pancakes

farmhouse butter, maple syrup

### Waffles

farmhouse butter, maple syrup

### Breakfast Sandwiches

### Breakfast Burrito

## BEVERAGES

### Locally-Roasted Mela Coffee 3

*regular or decaf*

### Bloody Mary 14

local blue spirits distilling cucumber vodka & pepper vodka,  
demetri's bloody mary mix, tomato juice, celery, blue cheese  
stuffed olives

### Assorted Hot Tea 3

### Hot Chocolate with Whipped Cream 6

### Mimosa 11

choice of: orange juice, cranberry juice, or pineapple juice

### Hot Apple Cider 6

### Fresh Assorted Fruit Juices 6

# Kingfisher Restaurant

\*Consuming raw or undercooked food can lead to food-borne illnesses.

20% service charge will be added for tables of six people or more; 100% of this service charge will be distributed to service staff.

# Dinner

---

## STARTERS

---

**ALMONDS & OLIVES 7**

spiced marconas and marinated olives

**WARM BAGUETTE 5**

whipped butter

**MIXED GREEN SALAD 6 / 9**

shaved vegetables, sunflower seeds,  
honey vinaigrette

**SOUP OF THE MOMENT 8**

ask server for daily selection

**CAESAR SALAD 8 / 14**

romaine, parmesan, croutons, lemon wedge

**CHEESE PLATE 16**

chef's selection of cheeses, fruit compote,  
sliced meat, baguette

**CHOP SALAD 16**

romaine, bacon, boiled egg, cucumber,  
provolone, green goddess dressing

---

## SHAREABLES

---

**CHEEZY FLATBREAD 16**

parm cream, cheese blend, marinara dip

**PENN COVE MUSSELS 18**

10 oz, apple cider cream broth, bacon

**PROSCIUTTO FLATBREAD 18**

marinara, cheese, prosciutto, arugula

**GNOCCHI BOLOGNESE 17**

handmade, classic meat sauce, pecorino

**CHEF'S FLATBREAD 20**

chef's choice, ask server for daily special

**BAKED MAC & CHEESE 14**

rigatoni, house cheese blend, garlic bread crumbs

---

## MAINS

---

**COQ AU VIN REISLING 24**

chicken hindquarters, bacon, carrots,  
cremini mushrooms, fingerlings

**DUCK CONFIT 27**

roasted brussels, french mustard,  
slow roasted onions, gruyere shortbread

**BEEF RIOJA 28**

braised brisket, garlic green beans, mash

**PASTA ALLA PANNA 20**

creamy bucatini, garlic, parsley, lemon  
*add shrimp +8*  
*add chicken breast +6*

---

# Kingfisher Restaurant

---

\*Consuming raw or undercooked food can lead to food-borne illnesses.  
20% service charge will be added for tables of six people or more; 100% of this service charge will be distributed to service staff.

# Drinks

## WINE

**MOURVEDRE 13 / 39**

cline - sonoma, ca

**ROSÉ 10 / 30**

josh cellars - '24 hopland, ca

**CABERNET SAUVIGNON 14 / 42**

badger mt - '23 columbia valley, wa

**SAUVIGNON BLANC 14 / 42**

decoy - '24 sonoma, ca

**MALBEC 11 / 34**

don rodolfo - '24 mendoza, arg

**CHARDONNAY 14 / 42**

among the giants - '21 goose gap, wa

## COCKTAILS

**APPLE CART 14**

calvados, lemon, cointreau

**OLD-FASHIONED 16**

bourbon, demerara, bitters

**GIMLET 13**

gin, lime, simple

**THAI BASIL SPRITZ 13**

prosecco, citrus, ginger beer, thai basil

## SCOTCH

**MONKEY SHOULDER 9**

speyside blend

**MACALLAN 12 18**

speyside single malt

**BALVENIE 12 YR 19**

speyside single malt

**LAPHROAIG 27**

islay single malt

**LAGAVULIN 16 YR 29**

islay single malt

**MACALLAN 15 49**

speyside single malt

## BEER & OTHER BEVERAGES

**ROTATING BEER ON TAP 8**

Ask your server for today's taps

**SOFT DRINKS 5**

coca-cola, diet coke, sprite, ginger ale

# Kingfisher Restaurant

\*Consuming raw or undercooked food can lead to food-borne illnesses.

20% service charge will be added for tables of six people or more; 100% of this service charge will be distributed to service staff.